



Herbed Salmon



the Combi Wave™ 3 in 1

Breville

Herbed Salmon

 Prep: 10 minutes / Cook: 10 minutes

 Serves: 2



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½ teaspoon granulated garlic

½ teaspoon dried oregano

½ teaspoon dried basil

¼ teaspoon dried sage

¼ teaspoon dried marjoram

¼ teaspoon dried thyme

¼ teaspoon dried rosemary

¼ teaspoon ground cumin

1 pinch red chili flakes

2 x 8-ounce (225g) salmon filets

Kosher salt, to taste

1 small lemon, thinly sliced

To Serve

Green salad and lemon wedges

Method

1. *Combine herbs and spices in small bowl. Season salmon with salt, then coat with the spice mixture and top with lemon slices.*
2. *Place salmon on Combi Crisp pan and place on turntable in low position. Press FOOD MENU and select COOK, then FISH, 1.0 lbs. Press START to begin cooking.*
3. *Serve with green salad and lemon wedges, if desired.*